

## Appetizers

### **Chef's Hummus Trio 9**

Served with Crispy Pita Chips

### **Cornmeal Crusted Oysters 12**

Served with Chipotle Aioli

### **Tuna Tartare 13**

Stowe Seafood's Freshest Ahi Grade Tuna, with Seaweed Salad & Won Ton Crisps

### **Stoweflake Cheese Fries 9**

Cabot Chipotle Cheese

### **Spicy Duck Ninja Roll 11**

Tempura Coated with Pickled Ginger, Miso Aioli & Siracha Sauce

### **Crispy Calamari 12**

Prepared with a Light Dusting of Cornmeal, Served with Marinara & a Cherry Tomato, Nicoise Olive & Banana Pepper Salad

### **Crispy Chicken Wings 11**

6 Wings Served with Bleu Cheese & Fresh Crudité

### **Shrimp Cocktail 12**

Horseradish Cocktail Sauce

### **P.E.I. Mussels 12**

Steamed in White Wine with Fennel & Grape Tomatoes

### **Grilled Rosemary Lamb Skewers 11**

Served with Warm Pita & Tzatziki Sauce

### **Chef's Cheese Plate 15**

Assortment of Cabot Collection, Vermont Artisan Cheeses & Mansfield Breadworks

## Soups & Side Salads

### **New England Clam & Corn Chowder 7**

With Potatoes & Bacon

### **Local Organic Lettuces 7**

Tossed with Balsamic Vinaigrette with Vermont Goat Cheese

### **Classic Lemon Caesar 7**

Crisp Romaine Hearts with Dressing & Parmesan Crostini

### **French Onion Soup 7**

Classic Crock with Cabot Cheddar & Swiss

### **Daily Soup 6**

Chef's Vegetarian Creation

## Salads as Entrees

Salad Proteins may be Substituted & will be Charged Accordingly

### **Caprese Salad with Pesto Chicken 18**

Vermont Heirloom Tomatoes & Maple Brook Farms Mozzarella Over Local Greens

### **Mediterranean Salad With Grilled Lamb 19**

Chopped Romaine, Couscous Salad & Bonnie View Farms Feta with a White Balsamic Vinaigrette

### **Nicoise Salad 20**

Stowe Seafood's Freshest Seared Tuna, Nicoise Olives & Squash Valley Haricots Vert, Fingerling Potatoes, Herb Lemon Vinaigrette

### **Bistro 8oz Steak Salad 22**

Marinated Mushrooms, Artichokes & Red Peppers with Crispy Onions Over Romaine

### **Asian Salad with Teriyaki Scallops 22**

Napa Cabbage, Won Ton Crisps Served with a Ginger Sesame Vinaigrette

### **Cobb Salad with Grilled Salmon 20**

Mesquite Organic Salmon, Bacon, Blue Cheese, Hard Boiled Egg, Avocado, Cabot Cheddar Cheese with Herb Vinaigrette

## Burgers & Sandwiches

Sandwiches Served with French Fries or Petite Local Salad

**Half-Pound Certified Angus Burger 11**  
Grilled on an Open Flame & Cooked to your Liking



**California Turkey Burger 9**

Lean Ground Turkey with Guacamole, Low Fat Ranch Dressing Served on a Whole Wheat Bun

**Portabella Mushroom Burger (Vegetarian) 11**

Roasted in Balsamic Vinaigrette, Boursin Cheese, Served on a Whole Wheat Bun



**Charlie B's Chicken Breast Sandwich 11**

With Caramelized Onions & Swiss Cheese  
Served on a Potato Roll

**Seared Tuna BLT 16**

Applewood Bacon & Guacamole Served on Wheatberry Bread

**House Made Pulled Pork Sandwich 9**

With Vermont Maple Barbeque Sauce on a Potato Roll

**New England Crab Cake Sandwich 15**

With Chipotle Aioli Served on a Potato Roll

## Pasta Dishes

**Linguini & Clams 17**

Baby clams in a White Wine Garlic Broth  
With fresh Herbs & Red Pepper Flakes



**Orecchiette Primavera 11**

Local Vegetable Sautéed in Tomato Pomodoro with Fresh Herbs & Parmesan Cheese

**Vermont Pasta & Cheese 11**

Penne Pasta with Cabot cheddar Cheese

Enhance any pasta dish with one of the following:  
Grilled Chicken Breast 5  
Or  
Sautéed Shrimp 8

Enhance any Burger with either of the following for \$.50 each:  
Cabot Cheddar, Swiss or Danish Bleu Cheese,  
Caramelized Onions,  
Applewood Smoked Bacon or Sautéed Mushrooms  
Bread options:  
Whole Wheat Bun, Potato Roll, Wheatberry Bread, Flour Wrap or Croissant



**Stoweflake Spa Cuisine**



*As a member of the **Vermont Fresh Network**, Charlie B's is committed to using as many locally grown and produced foods as possible. Combined with **Stoweflake Spa Cuisine**, Executive Chef Christoph Wingensiefen and his team take great pride in creating healthy, exciting dishes bountiful with rich flavors and nutritional value.*

Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks

## From the Sea

### **New England Haddock 17**

Lightly Coated in Vermont Beer Batter House Made Tartar Sauce,  
Cole Slaw & French Fries

### **New England Crab Cake 24**

House Made Crab Cakes Served with French Fries  
& Chef's Cucumber Salad



### **Grilled Swordfish Steak 29**

With Smoked Tomato Vinaigrette Served Over Rice Pilaf & Asparagus

## From the Farm

### **Vermont Maple Barbeque Ribs 19**

St. Louis Style Smoked Ribs & French Fries

### **Free Range Oven Roasted Chicken 18**

Farm Fresh ½ Chicken with Penne Pasta, Cabot Cheddar Cheese Sauce  
& Haricots Vert

### **Pork Wiener Schnitzel 19**

Served with Cabot Cheddar Mashed Potatoes,  
Asparagus & Shallot Jus

### **Pepper Crusted 8oz Steak 24**

Served with Cabot Cheddar Mashed Potatoes,  
Asparagus & Green Peppercorn Sauce

### **Grilled 12oz NY Strip Steak 34**

Cabot Cheddar Mashed Potatoes,  
Seasonal Local Vegetables & Shallot Jus



### **Mushroom & Leek Strudel 16**

Carrot & Thyme Puree

Many menu items are available gluten free. Please ask your server  
Please inform your server of any dietary, or allergy, restrictions

*For your convenience an 18% gratuity is added to parties of six or more & to separate checks*



Summer 2010

